



EVERY BOTTLE



TELLS A STORY

## ANTICO COLLE ROSSO TOSCANA



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Toscana
<b>Producer</b>	Antico Colle
<b>Vintage</b>	2015
<b>Composition</b>	70% PRUGNOLO GENTILE (CLONE OF SANGIOVESE), 15% MERLOT, 15% CABERNET SAUVIGNON
<b>Certifications</b>	Environmentally Friendly

#### WINEMAKER NOTES

The “Antico Colle” red wine I.G.T. is made with a mixture of Sangiovese, Merlot and Cabernet Sauvignon grapes.

#### TASTING NOTES

Intense aromas of fresh cherries, strawberries, red berries, and flowers. Dry on the palate, slightly tannic, and harmonious. Simple and rounded, with nice structure and softness.

#### PAIRING SUGGESTIONS

To be accompanied by first courses, roasts, cold meats and cheese.

#### VINEYARD

- **Altitude:** 300-400 m above sea level
- **Exposition:** Various
- **Terrain:** Medium consistency layered, sandy, tuffaceous and clayey
- **Plant Density:** 4,500 plants per hectare

#### VINIFICATION

The harvest normally takes place at the end of September. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 C°), the grapes are crushed and the must re-passed over the grape dregs. The fermentation and maceration process takes between 14- 16 days. Following on from the maceration of the grape skins the



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wine is drawn off from the vats with a light pressing of the remaining skins and seeds.

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